



CHARCUTERIES

CHOICE OF 3 (24) OR 5 (35)
CREATE YOUR OWN BOARD MIX AND MATCH FROM LOCAL AND IMPORTED CURED MEATS AND CHEESES.
SERVED WITH GOLDEN RAISIN AGRODOLCE, FRESH GRAPES, CORNICHONS, WHOLE GRAIN MUSTARD AND FRESH BAKED BREAD.
(GLUTEN FREE? WE HAVE OPTIONS!)

PROSCIUTTO DI PARMA, SAN DANIELE ITA
SOPPRESSATA, OLLI SALUMERIA CA
HOT CALABRESE SALAMI, MASTRO CAN
ROSA SALAMI, FRA'MANI CA

SMOKED CHEDDAR, GRAFTON VILLAGE VT
HERB GOAT CHEESE, VT CREAMERY VT
BLUE CHEESE, GREAT HILL MA
TOMME, SWEET GRASS DAIRY CT

ADD ONS: 3

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| “BURNT” EGGPLANT SPREAD | EVOO ROASTED GARLIC BULB |
| PINE NUT GOAT CHEESE MOUSSE | BACON JAM |
| MIXED OLIVE TAPENADE | CANDIED PECAN |
| FIG JAM | HOUSE MADE PEACH MARMALADE |
| HERB ROASTED OLIVES | ROASTED BLACK MISSION FIGS |
| HONEYCOMB 6 | |
| (GLUTEN FREE CRACKERS AVAILABLE) | |

FLATBREADS

WILD MUSHROOM FLATBREAD 16

CARAMELIZED MUSHROOMS / GOAT CHEESE / CARAMELIZED ONIONS / BABY ARUGULA / BALSAMIC DRIZZLE

STEAK GORGONZOLA FLATBREAD 16

THINLY SLICED STEAK / GORGONZOLA CHEESE / PICKLED SHALLOT/ HOUSEMADE RICOTTA / ROASTED TOMATOES

SALADS

BEET AND BURRATA 14 GF

MARINATED BURRATA OVER ROASTED BEET CARPACCIO FINISHED WITH WHITE BALSAMIC REDUCTION, CANDIED WALNUTS AND ARUGULA PESTO

TRIBECA GRILLED CAESAR 14

GRILLED ROMAINE SERVED WITH CRISPY ANCHOVIES, SHAVED PARMESAN, PROSCIUTTO CHIPS AND GREMOLATA TOASTED BREAD CRUMBS TOPPED WITH PICKLED SHALLOTS AND CAESAR DRESSING

THE BABY KALE 12 GF

BABY KALE DRESSED WITH MAPLE BOURBON VINAIGRETTE AND TOPPED WITH SWEET PICKLED CRANBERRIES, QUINOA CROUTONS AND TOASTED ALMONDS

SOUPS

STREET CORN CHOWDER TOPPED WITH CRISPY TORTILLA 10

FRENCH ONION SOUP WITH CHARRED POBLANO PEPPER TOPPED WITH MELTED CHEDDAR CROSTINI 10

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.

EXECUTIVE CHEF *Patrice Mercier*

EXECUTIVE SOUS CHEF *James Olson*

TAPAS

FOIE GRAS AU TORCHON SAUTERNES WINE GELÉE 25 GF

SLOW COOKED DUCK FOIE GRAS SERVED WITH BRIOCHE CROSTINI, BLACKBERRY COMPOTE AND SAUTERNES WINE GELÉE

KING OYSTER MUSHROOM “SCALLOPS” 16 GF

MICRO SPRING MIX, CAJUN REMOULADE AND PICKLED SHALLOTS

GARAM MASALA SPICED LAMB LOLLIPOP 22 GF

SERVED WITH PRESERVED LEMON CHIMICHURRI

PAN SEARED MINI CRAB CAKES 19 GF

TOPPED WITH CAJUN TOMATO BUTTER AND PICKLED JALAPENO

GOAT CHEESE ROASTED TOMATO “CHEESECAKE” 14

SERVED WITH CARAMELIZED SPICED APPLES AND GARLIC CROSTINIS

OCTOPUS CEVICHE 16

SERVED IN A "PUFFED"RICE PAPER BOWL WITH SPICY MANGO COULIS AND WASABI TOBIKO

ROASTED EGGPLANT 14 GF

SERVED WITH CURRIED YOGURT, CARAMELIZED ONION, TOASTED ALMONDS AND POMEGRANATE SEEDS

STUFFED ZUCCHINI SCHOONERS 12

CHERRY TOMATO STUFFING, TOPPED WITH A PINE NUT SALSA

SMASHED CRISPY GOLD POTATOES 10 GF

WITH A CHIPOTLE LIME AIOLI

CHARRED SCALLOPS 23 GF

OVER PARMESAN RISOTTO, BEURRE BLANC DRIZZLE AND HOUSE-MADE PEACH MARMALADE

GRILLED BRIE 18

WITH FINES HERBS, CRUSHED CANDIED PECANS AND WINE SERVED WITH CHARRED TOAST POINTS

SPINACH AND CRAB HUSHPUPPIES 16

SERVED WITH A ROASTED JALAPENO AND PRESERVED LEMON TARTAR SAUCE

TRIBECA MINI MEAT LOAVES 15 GF

JALAPENO, RANCH, SMOKED CHEDDAR, BACON JAM

BRAISED LAMB SHANK 19 GF

OVER POLENTA CAKES TOPPED WITH MINT GREMOLATA

ANCHO BBQ CHICKEN WINGS 15 GF

WINGS SPRINKLED WITH CHARRED SCALLION AND CRUSHED TOASTED PEANUTS

BAKED RABBIT MEATBALLS 20 GF

SERVED WITH WHOLE GRAIN MUSTARD SAUCE AND CANDIED BLACK CHERRIES

HOUSE-MADE DUCK THREE WAYS 23 GF

DUCK RILLETTE, DUCK PROSCIUTTO AND DUCK CONFIT SERVED WITH ROASTED FIGS AND BRIOCHE CROSTINIS

AHI TUNA TARTARE 20 GF

SERVED WITH AVOCADO, CHERRY TOMATO, PICKLED GINGER, TOASTED SESAME SEEDS, SOY SAUCE AND CHIPOTLE CILANTRO OIL WITH WAFFLE POTATO CHIPS

BRAISED SHORT RIB 22 GF

SERVED WITH CREAMY POLENTA, PORT WINE DEMI GLACE AND TOPPED WITH MICROGREENS

BEEF TENDERLOIN CARPACCIO 18 GF

SERVED WITH CRISPY CAPERS, PARMIGIANO REGGIANO, BABY ARUGULA AND FINISHED WITH LEMON OIL

PULLED PORK BEIGNETS 14

WITH A SPICY BANANA KETCHUP

CAROLINA REAPER “CHOCO” BACON 14 GF

CAROLINA REAPER PEPPER INFUSED CHOCOLATE COVERED BACON STRIPS

STICKY PORK BELLY “BURNT ENDS” 15

TOSSED WITH HOT HONEY AND SPRINKLED WITH SCALLIONS

TRIBECA SPREAD TRIO 14 GF

“BURNT” EGGPLANT SPREAD WITH HOUSE-MADE RICOTTA
PINE NUT GOAT CHEESE MOUSSE
MIXED OLIVE TAPENADE

SAVORY SEAFOOD CANNOLI 19

CRAB, SCALLOP, AND SHRIMP WITH A VANILLA BUTTER SAUCE

PULLED PORK CANNOLI 16

WITH KOREAN GOCHUJANG BBQ SAUCE

GRILLED PICANHA STEAK 8 OZ 32 GF

SERVED W/ PRESERVED LEMON CHIMICHURRI, PORT WINE DEMI, TRUFFLE BUTTER

TUXEDO SESAME SEARED AHI TUNA 20 GF

PAN SEARED SESAME AHI TUNA WITH LEMON OIL DRIZZLE

BALSAMIC PORTOBELLO STEAK 12 GF

BALSAMIC MARINATED PORTOBELLO MUSHROOM ON TOP OF ARUGULA PESTO, TOPPED WITH TOMATO JAM.